

MRS. WILSON GIVES RECIPES FOR TASTY FRENCH DISHES

These Have Been Handed Down From Olden Times to the Canadians of Today and Are Served at Quaint Inn

By MRS. M. A. WILSON

IN THE lower town, near what was known as the Champlain market stand, is an old French inn in the city of Quebec. This inn stands on a historic ground, for here it was, little more than 275 years ago, that Madame de la Peltre, a beautiful French widow, immensely wealthy and longing to found an institution for the education and help of the Indian girls, first made her residence in the new country.

The two-roomed, stone warehouse which stood on the ground was quickly remodeled to suit this purpose. This beautiful old inn with its quaint sloping roof, dormer windows and quaint hanging balcony or gallery, is the gathering place for the gossip of the city. Here one can drink vin blanc or vin rouge, as one may prefer.

Many notable people who have visited this spot have made it a point to dine at the old inn. Here are some recipes which have been handed down many generations to the bonnie femme.

Pot au Feu

Select a knuckle of veal and have the butcher crack it well. Wash and then place in the stock pot and then add:

- One bunch of leeks, cut fine.
- One cup of finely chopped onions.
- Two cups of finely diced carrots.
- Two cups of finely diced turnips.
- One large faggot of soup herbs.

And sufficient water to cover, usually about six quarts. Bring slowly to a boil and then simmer slowly for five hours. Remove the knuckle of veal and season with salt and pepper, to taste.

One-half teaspoon of thyme.

One-half teaspoon of sweet marjoram. Let simmer for a few minutes and then serve.

Pate de Veau

Trim the veal from the knuckle and then put through the food-chopper and add:

- One-half pound of salt pork.
- Four onions.
- Three green peppers.
- One stalk of well-cleaned celery.
- Two bunches of parsley.

Season lightly and then strain three cups of the pot au feu into the bowl and add:

- Three level tablespoons salt.
- Two level tablespoons butter.
- Two level tablespoons flour.

Let soften for twenty minutes, then add two tablespoons of vinegar and the prepared meat. Stir to mix thoroughly and then line a deep layer cake pan with plain pastry. Place in the prepared meat and add a few crusts, pinching the edges firmly together. Brush the top crust with egg wash and then bake in a slow oven for fifty minutes. Serve cold with herb sauce.

Herb Sauce

Put through the food-chopper, using the finest knife:

- Bit of onion-size of pea.
- Twelve bunches of parsley.
- Handful of green celery leaves.
- Green tops from two bunches of scallions.
- One bunch of watercress.

Turn into a bowl and add one cup of thick cream-sauce. Add salt and pepper to taste. One teaspoon of paprika. Beat to mix and then serve the pate cold with a tomato and cucumber salad and stewed fruit for dessert.

Mrs. Wilson's Menu Contest

My dear Mrs. Wilson—I submit herewith for your approval the menu for dinner for your contest.

- Tomato Soup
- Calves' Liver
- New Potatoes
- Banana Cream
- Fried Onions
- Rolls
- Coffee

This is not a sufficient amount for four people according to your list. There is no allowance for tea or coffee, nor a green salad.

My dear Mrs. Wilson—I would like to submit the following menu for the contest.

- Hamburg Cakes
- Stewed Tomatoes
- Mashed Potatoes
- String Beans
- Canned Peas

According to your list this is not sufficient for four people. A diet of cooked foods should be balanced by an uncooked green, or salad, appetizer or plain garden greens, which you do not have in your menu.

An Interesting Menu

- Baked Meat Pie
- Spinach Loaf
- Sliced Cucumber
- Sour Cream Dressing
- Rhubarb Pie
- Coffee
- Top Milk

Three-quarters pound roast beef, at 30 cents a pound, \$2.25

One onion, .02

Four potatoes, .18

One-quarter pork spinach, .07

One egg, breadcrumbs, salt, .07

One pint chili sauce (homemade), .12

One cucumber, .05

Sour cream, .05

Rhubarb, .07

Flour, shortening, .14

Sugar, .04

Tea, sugar, milk, .05

Bread, .09

Butter, .09

\$1.25

My dear Mrs. Wilson—I baked the meat pie, rhubarb pie and spinach loaf all at one time. When done, I turned all burners off and set my dish water in oven. When dinner was over, the water was hot for dishes.

MRS. D. C.

My dear Mrs. Wilson—I wish to submit the following menu for the contest.

- Broiled Beef

MRS. W.

The Question Corner

Today's Inquiries

1. What color is popular for hats of all kinds this season?
2. How can upholstered furniture be cleaned around the buttons?
3. What is the best and easiest way to dissolve boracic acid for disinfecting?
4. Describe a neck ruff of ostrich feathers that is new and becoming.
5. What is the wedding rhyme for June?
6. How can a tarnished brass be cleaned?

Yesterday's Answers

1. The Y. W. C. A. is planning summer camps for girls in all parts of the country.
2. Before starting preserving of any kind use rubber for the lids of the jars should be tested, as the preservers will not be air tight if the rubbers are not good.
3. The newest style of knitted sweater has long sleeves, is fairly tight fitting and slipover and has a round, low neck.
4. To bring solid woodwork with a dampened cloth use an up and down motion in order to prevent a smearing effect.
5. A piping hat that has the brim narrow at the back of the neck and wide at the front like a poke bonnet is becoming to a year old baby.
6. A striking sash for a summer dress is of dark organdie with patchwork flowers in bright colors sewed on with blanket stitching.

You can depend upon the quality and purity of imported

POMPEIAN OLIVE OIL

To Make Your Hair Look Naturally Curly

Just apply a little liquid aluminum with a clean tooth brush before going to bed and you will have beautiful curly and wavy hair in the morning. This will be perfectly instant in its action and will last a long time, even in damp or windy weather. The full effect is secured within three hours usually.

A few ounces of liquid aluminum—which, of course, can be had at any drug store—will last for weeks, so it is quite economical to use. It also makes a delightful dressing for the hair, a delicious gloss, and the hair is combed out if it is as thick as that of a lion. It had just been shampooed, and,

Please Tell Me What to Do

By CYNTHIA

"X. Y. Z.'s" Point of View
Dear Cynthia—The chivalry of the young brave who springs to the defense of women thirty, though not married, gives a real thrill, but is not that view-point most limited and somewhat mistaken? Eliminate the meal ticket and just what—please name them—have many young men to offer women in exchange for life, liberty, etc.?
X. Y. Z.

What's Her Trouble?

Dear Cynthia—I am a Philadelphia girl and have been brought up according to the strictest Christian principles. I am fairly good-looking, dress fashionably and am not afraid to use a little rouge and powder in the evening. Now, I know I am just as attractive as any of the girls I see every day, but the trouble is here. There is only one young man who calls on me and I know he does that out of vanity. He is rather stupid and wastes more for himself and his precious pocketbook than for anything else. I could wake up, as some people call it, and learn to dance, go to music and make more of a way out of this. I don't go for these reasons: First, too many musical comedies are suggestive and vaudeville shows have too many low-brow jokes. Second, movies are all right, but 25 per cent are light-colored, 25 per cent are suggestive (at least it seems that way to me), and the other 25 per cent are very much worth while. Third, I object to dance halls because so many have a disreputable crowd and I don't like to go there. We all know by the company we keep, so why go where such people are known to congregate? People who dance in dance halls, so even if I learn to dance what good would it do? Now, outside of these things, what is left for a city girl, I would like to know? I like my home, but I wouldn't like to live in a house where I wouldn't have a young man in sight, when there ought to be several. I have been asked by a girl who grew up with me, and who goes out as her brother gave me an understanding about every night in the week, what I do with myself. I am not misunderstanding. I like very much to dance, to go to shows, etc. It isn't the things themselves, but which I disapprove, but the current of harm that is in them. Therefore, I leave them entirely to you. I am, of course, I am handsome, and this is the way I feel: Some nice young man some day will come along and I will be his. But that won't be any fun. Because you are not the only one who has a letter and tell me how they feel about it. I am handsome, and this is the way I feel: Some nice young man some day will come along and I will be his. But that won't be any fun. Because you are not the only one who has a letter and tell me how they feel about it.

MISS NORTH PHILADELPHIA

You do not seem very consistent, my dear. If you disapprove of a number of innocent pleasures, because some of them are not proper, do you not think you should not be so flirtatious as to want more than one man at a time? Perhaps you hold yourself too far above others. While modesty is always to be commended, making this modesty too pronounced is a mistake.

"Gasoline Gus" Answers "Friend"

Dear Cynthia—May I say a few words to the readers of your interesting column, particularly to "Friend" who is in an unwise way connected with any automobile concern, garage or sales agency. My interest in such things lies wholly in my roadster and the pleasure it gives me. I am in no way connected with any automobile concern, garage or sales agency. My interest in such things lies wholly in my roadster and the pleasure it gives me. I am in no way connected with any automobile concern, garage or sales agency. My interest in such things lies wholly in my roadster and the pleasure it gives me.

Yorkshire Pudding

Pour one-half cup of drippings from a roast of beef, or melted suet, in a baking pan and place in the oven to heat while preparing the pudding. Place in a bowl:

- One cup of milk.
- One and two-thirds cups of flour.
- One teaspoon of salt.
- One-half teaspoon of pepper.
- One teaspoon of baking powder.
- Four tablespoons of solid oil.
- Two eggs.
- Two tablespoons of finely minced parsley.
- One-half teaspoon of powdered thyme.
- One-eighth teaspoon of powdered sweet marjoram.
- Two tablespoons of grated onion.

Beat to mix thoroughly, and then turn into a prepared pan and bake for thirty minutes in a moderate oven.

Mrs. Wilson Answers Queries

My dear Mrs. Wilson—Will you kindly publish a recipe for Yorkshire savory pudding?
B. B.

My dear Mrs. Wilson—Harking back to the gastronomic delights of the Pacific coast, could you give me in your columns two delightful salad dressings: one for the dressing in a Louis and Thousand Island dressing. I am very sorry, but I am unable to supply the dates. Look over the back files at the newspaper office and you will undoubtedly find them there.

Ask for Mrs. Morrison's Puddings

Richly flavored Easily digested. A tasty dessert. A wholesome food. Quickly prepared. No eggs required.

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Dainty Girdles



The figure in the center of the sketch wears a sash of brocaded ribbon, with a huge bow at one hip. The sash made of narrow ribbon just below this is a pretty one, and the one above it at the left can be made either of ribbon or of silk, weighted down with silk fringe. At the right is an attractive sash of ribbon and flowers.

A Daily Fashion Talk by Florence Rose

IT IS always interesting to see what a transformation can be wrought by a clever woman in her costume by means of a girdle or sash. And in these days when we do not have so many different frocks in our wardrobe as we had in other days—when, in fact, it is sometimes difficult to produce the variety in appearance that we should wish—the girdle comes to our rescue. Usually, of course, it is the younger woman—the debutante or even the sub-debutante—who seems most successful in working these transformations. But there is no reason why any woman, providing she have that subtle thing known as clothes sense—and a figure that is not too thick-waisted—cannot achieve interesting results by means of the new girdles. These may be bought already made or they may be decided simply enough from ribbon or silk by the yard and the fringe or artificial flowers needed to complete the effect.

On the figure in the center of the sketch you may see one way of producing an interesting effect with the wide metal brocaded ribbon that is sold in such interesting varieties in the shops. A girdle of this sort would be sufficient trimming for a simple little organdie frock or it might be used with a separate skirt and blouse to give it distinction and unity.

Below this there is a little girdle made from narrow ribbons that may be fastened over a one-piece wash frock. The ribbons are not mounted on a lining or frame—save for a little canvas to back the bow and the fasteners at the left side.

To the left you will see a design for a sash to be tied in the back. It may be made either of silk or ribbon—the ends being weighted down with silk fringe. The girdle at the right shows a combination of soft ribbon and artificial flowers—the long end being placed to the left of the center front.

(Copyright, 1920, by Florence Rose.)

Adventures With a Purse

WAIT till I tell you about a real sale of summer dresses, one of the best I have heard of for a long time. A shop you know well and which has excellent values is having a sale of summer frocks, foulard patterns, for \$8.75. Among them are dresses with tunics; some are plaited and others have graceful straight lines. They are trimmed with organdie collars and cuffs and come in both light and dark patterns. They are the sort of frocks that are so nice for the afternoon or for when you want to come in town for a day of shopping. You will need to see them right away, for it goes without saying they will not last very long at such a remarkable price.

And the same shop is also having a sale of baronet satin skirts. They come in white, flesh, navy and black. They are sports models with detachable button-trimmed belts and slit pockets—just the style you would want in this sort of skirt, and although valued at \$20 they have been repriced at \$13.50. This is one of the best values I have yet found in baronet satin skirts. With a nice blouse and light-colored hat you have a costume that is very smart.

And then if you are downtown shopping you will want to take home a little surprise for the littlest girl or boy. So you will be interested in the balloons. Perhaps you can recall your own delight years ago when you marched proudly along with a bright fat balloon clutched tightly in one chubby hand. These balloons come three in a package, in assorted colors, and cost only ten cents.

Did you know that you can get ribbon that you would think is real gros grain, with neat edges, for 20 cents a yard? There are a number of colors and widths from which to choose, and, of course, is not so nice as others, but if you are careful about your selection, you can find among these pieces a ribbon that will be exactly what you need for around the waist of your new little dark taffeta frock, or that organdie dress. Among these ribbons, I also saw some narrow ribbon with either gold or silver edging. That is also the same price.

For names of shops address Woman's Page Editor or phone Walnut 3000.

SHE THOUGHT SHE "OUGHT" TO ENTERTAIN THE BRIDE

Because She Was to Be One of Her Bridesmaids—She Made It Such a Formal Occasion That Nobody Enjoyed It

MARIE gave a small party one evening this week. She had planned and worried about it for several weeks in advance, but the party was not a success. It didn't seem to "go" somehow or other. It dragged, and that general atmosphere of enjoyment was utterly lacking.

Why? Well, in the first place it was not spontaneous. Marie has a friend who is going to be married soon and she gave the party for her.

"I suppose I'll have to," she said, "since I'm one of your bridesmaids." Of course that curbed the bride's enthusiasm right at the start. It is so humiliating, aside from anything else, to know that you are being entertained simply because the person who is giving the party feels that she "ought" to do it.

Then the party itself was so dreadfully formal. It was not a very large affair and it was given at Marie's home, a small house, but it was conducted on the same formal plan as a large affair in a palatial house. The chill of formality was noticeable to each guest as soon as she entered. The result was a forced gaiety that was worse than utter silence. The guest of honor had such an apologetic feeling for having caused Marie so much trouble that it was difficult for her to reserve herself to be entertaining. Marie herself was so overcome with the importance of the occasion that she hardly smiled or conversed and affected laughter to offer. It was not a successful party.

It was very different from a party given by another girl a few evenings ago. Marie had a good time because the girl wanted to do something for the friend who had honored her by asking her to be a bridesmaid. She exerted herself to make the plans as attractive as possible to the guest of honor, consulted her about the guests and even had the decorations in her favorite color.

The result was the bride-to-be was so grateful and so pleased that she was just bubbling over with good spirits on the night of the party. The hostess, in her desire to show everybody a good time, was as cordial and informal as she could be, and everybody had a lovely time. There was dancing, or bridge, or just plain conversation—anything anybody wanted to do.

The difference in the two parties lay simply in the spirit in which they were given. One was given as a duty, a matter of form, and there was no love in it. The other was given as a gift, and the giver put herself and her most entertaining qualities into it. Those words "etiquette" and "correct" and "ought" make more mistakes for the people who worship them than anything else in their lives. People like Marie, who always do the "polite thing" so often fail to do anything else. They are so polite, so correct, so formal, that they are unnatural. They never have a good time because they cannot forget themselves. If they did they might do something that was not "correct."

Their manner is seldom sincerely cordial, because they are so intent upon following the proper "etiquette" of the moment. You wonder sometimes how they talk to themselves when they are all alone—do they still keep this formal manner? What fun do they get out of life?

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Joseph Tetley & Co., Inc., New York

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Pat-a-cake is a complete and perfect cake batter in flour form; it contains flour, sugar, salt, eggs, milk, baking powder, shortening and flavoring.

PAT-A-CAKE

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You can ice Pat-a-cake or add raisins or nuts or chocolate—in fact, you can make it the very way you like best, but it's delicious served just plain.

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